



Orange Shrimp Stir-Fry

with Broccoli & Jasmine Rice



30min



2 Servings

Step away from that take-out menu! We're bringing a stir-fry to your kitchen that packs so much flavor, it outshines anything you can order in. And, it's just as quick (if not quicker!). We stir-fry tender shrimp with aromatic ginger and garlic, toss in crisp broccoli and scallions, then finish it with a sticky-sweet, citrusy glaze.

What we send

- 5 oz jasmine rice
- 1 oz fresh ginger
- 2 scallions
- 2 oranges
- ½ lb broccoli
- 10 oz pkg shrimp ²
- 2 (½ oz) apricot preserves
- 2 (½ oz) tamari soy sauce ⁶

What you need

- kosher salt & ground pepper
- sugar
- neutral oil
- all-purpose flour (or gluten-free alternative)
- garlic

Tools

- small saucepan
- vegetable peeler
- medium skillet

Cooking tip

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Allergens

Shellfish (2), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 20g, Carbs 95g, Protein 33g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Cover and cook over low, until rice is tender and water is absorbed, about 17 minutes. Remove from heat. Keep covered until ready to serve.



4. Stir-fry vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and **a pinch each of salt and pepper**. Cook until broccoli is just tender and browned in spots, 3-4 minutes.

Add **scallions** and **orange zest**; cook until browned in spots, about 1 minute. Transfer veggies to a bowl.



2. SHRIMP VARIATION

Finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger**. Trim **scallions**, then cut into 1-inch pieces.

Using a vegetable peeler, peel 4 (1-inch) wide strips of **orange zest**. Squeeze **½ cup orange juice** into a small bowl.

Cut **broccoli** into 1-inch florets, if necessary. Rinse **shrimp** and pat very dry.



5. Cook shrimp

Heat **1 tablespoon oil** in same skillet over high. Toss **shrimp** with **salt, pepper**, and **1½ tablespoons flour**. Add shrimp to skillet and cook, stirring occasionally, until just starting to curl, 1-2 minutes.

Add **chopped garlic and ginger** and **2 teaspoons oil**; cook, stirring, until aromatics are fragrant, about 1 minute more.



3. Make sauce

Into bowl with **orange juice**, whisk **all of the apricot preserves** and **tamari** with **1 tablespoon sugar** until sugar is dissolved. Set aside for step 6.



6. Finish & serve

Add **sauce** to skillet. Bring to a boil; cook, stirring, until sauce is slightly thickened, about 2 minutes. Stir in **broccoli, scallions**, and **orange zest**; cook until veggies are warm, about 1 minute. Season to taste with **salt** and **pepper**.

Fluff **rice** with a fork. Serve **orange shrimp stir-fry** over **rice**. Enjoy!